

Grilled Shrimp with a Pineapple Pequin Dipping Sauce

3 lb 25-30 U Shrimp, raw
2 tsp Mint, chopped
2 Tbsp Soy Sauce or Tamari
2 Tbsp Olive Oil
2 Tbsp Garlic, minced

1 Bell Pepper cut in large wedges
1/2 medium Onions, cut in large wedges
15 medium Mushrooms

1/2 cup Julianna's Delectible Fruit Reduced Sugar Pineapple Pequin Jam

Skewers (Bamboo or metal)

Take your shrimp and vegetables and put on your skewers. On the skewers put the bell pepper, than onion than mushrooms. Put the shrimp on separate skewers. Combine mint, tamari, olive oil and garlic. Pour over shrimp and vegetable skewers and let marinate for 1 hour.

Preheat grill. Grill skewers on an oiled rack set 5 to 6 inches over glowing coals until cooked through about 3-5 minutes each side or until the shrimp are pink.

Serve you shrimp and vegetable skewers warm with Julianna's Delectible Fruit Reduced Sugar Pineapple Pequin Jam as a dipping sauce.

This Recipe was supplied by Chef Julianna Wesolek, for Julianna's Delectible Fruit, Inc www.juliannasdelectibles.com